

Inspected By \_\_\_\_\_

# of Seats NA

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 7 of 7

Establishment: Belmont Community School		Date: October 23, 2018	
Address: 170 Belmont Street		Score:	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: School Nutrition Program	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: William Horan	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403			
5	Facilities hot & cold holding	3-501			4
6	PHF Cooked & cooled	3-501			4
7	Cross contamination	3-301, 302, 304			4
8	Spoiled foods	3-101, 701			2
9	Damaged Foods	6-404			2
10	PHF Thawing	3-501			2
11	Food Protection/Storage	3-303, 305, 306, 6-401			2
12	Food Handling	3-301, 304			2
13	Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			✓	
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90.009 G	✓		

Item No.

1. Latch on wasn't in freezer door does not catch as it should
2. The last couple days the <sup>stuff</sup> say there are many flies in kitchen. I did see some

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Buracoot High School</u>		Date: <u>1-25-2018</u>	
Address: <u>179 Buracoot St.</u>		Score:	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Dianna</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Hagan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1 PIC Assigned/Knowledgeable/Duties	2 101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9.	Damaged Foods	6-404		2
10.	PHF Thawing	3-501		2
11.	Food Protection/Storage	3-303, 305, 306, 6-401		2
12.	Food Handling	3-301, 304		2
13.	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-401			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			4

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	5-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90,009 (G)			

Item No.	
	No violations on my inspection.

N = Non-Critical      C = Critical      S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Inspected By

Establishment: <u>Bucyrus Middle School</u>		Date: <u>1-23-2018</u>	
Address: <u>135 Bucyrus St.</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Hagan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-401			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-212, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (C)		

Item No.

No. *Inspected with Maria, P.D.C.*  
*No violations on inspection.*

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**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By

Inspected By

Establishment: <i>Burrwood Middle School</i>		Date: <i>October 18, 2018</i>	
Address: <i>135 Burrwood St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Haras</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling /containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

### Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with MACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90,009 (G)			

Item No.

Staff has issues with there equipment.  
There is a need for better equipment, and  
more equipment for the staff to prepare  
food more efficiently.

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**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

### Number of Critical Violations

These items require IMMEDIATE attention

Received By

Inspected By





Establishment: <u>Burncoat Prep School</u>		Date: <u>10-15-2018</u>	
Address: <u>538 Burncoat St</u>		Score: _____	
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection: _____	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): _____	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Haral</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-403			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-601			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Yes No N/A

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90,009 (G)			

## Item No.

The assigned PRC of food service was not in, a temporary person was here.

The only issue was an abundance of flies in food prep area, and room where children eat. The school staff was advised, and I emailed Mrs. Lombardi.

Re-inspected Oct 23rd, 2018. Violations corrected.

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_

These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By William Haral

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Carderbury Street School</i>		Date: <i>1-22-15</i>	
Address: <i>129 Carderbury St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Shari Nottolini Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			

## FOOD

2. Food and Water from approved source	3-201, § 101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PIIF Temperatures	3-401, 402, 403		1
5	Facilities hot & cold holding	3-501		1
6	PHF Cooked & cooled	3-501		1
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 201		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-404		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			3
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	1-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
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25	Sewage	5-402, 403, 404		3
26	Insects/Rodents	6-501		3
27	Hand-washing facilities/procedures	2-301, 5-301, 201		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-wasting methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

Fats, Oil, and Grease Control	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)	<input checked="" type="checkbox"/>		

Item No.	
	No violations on inspection.
	2018 permit signed off.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats 21

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>Centerbury Street St Paul</i>		Date: <i>August 30, 2018</i>	
Address: <i>189 Centerbury Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
i. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Storage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 2-302	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSPR requirements	3-601		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90,009 (G)			

Item No.

No violations on my inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By \_\_\_\_\_

Page 1 of 1

Inspected By

Establishment: <i>Central Massachusetts Collaborative</i>		Date: <i>April 23, 2018</i>	
Address: <i>14 New Bond Street</i>		Score: <i>96%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Kim</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Harant</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 101			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)		

**Item No.**

c1. 2 & 3 hand sinks in kitchen do not meet  $110^{\circ}\text{F}$  or  $\uparrow$  required temp. After running for 4-5 minutes temps were  $96-105^{\circ}\text{F}$ .

**N = Non-Critical    C = Critical    S = Score    Minus 20 Pts. (See Reverse Side)** ☐

Number of Critical Violations 1  
These items require IMMEDIATE attention

Kimberly Benson  
Received By

Reinspection Date:

Inspected By

# of Seats N/A

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>Central Mass Cattle Barbecue - Arden</i>		Date: <i>May 17, 2018</i>	
Address: <i>20 Rockledge St</i>		Score: <i>100</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

## Sanitary Facilities

25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90,009 (G)			

Item No.

No citations on inspection.  
Macro, PCR

**N = Non-Critical**

**C = Critical**

**S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

### Number of Critical Violations

These items require **IMMEDIATE** attention

Received By

Inspected By

Inspected, By

Establishment: <i>Central Market @ Chandler</i>		Date: <i>May 21, 2018</i>	
Address: <i>766 Main St</i>		Score: _____	
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Chad Nickerson</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): _____	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other _____	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-401		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		4

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection		1	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)	1	

Item No.	
	No violations or inspections.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <i>Chandler Elementary School</i>		Date: <i>3/12/2015</i>	
Address: <i>114 Chandler St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition</i>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Harris</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-(01, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 301, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

**Number of Critical Violations** \_\_\_\_\_  
**These items require IMMEDIATE attention**

Received By \_\_\_\_\_

Inspected By



Establishment: <i>Chandler Magnet School</i>		Date: <i>1-26-18</i>	
Address: <i>523 Chandler Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint
Inspector: <i>William Heran</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 793		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	590.009 (G)			

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Page 1 of 1

Establishment: <i>Chandler Magnet School</i>		Date: <i>May 15, 2016</i>	
Address: <i>825 Chandler St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition</i>	<input type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			1
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-511	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)			

No violations on inspection

**Minus 20 Pts. (See Reverse Side)** ☐

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Chandler, Magnolia School</u>		Date: <u>9-27-2018</u>	
Address: <u>525 Chandler St</u>		Score: <u>96%</u>	
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection: _____	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): _____	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Haron</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Yes No N/A

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)			

## Item No.

1	Scrape the flaking paint in walk in cooler
2	Place a hand wash sign in bathroom.
	Reinspected Oct 23, 2018. Violations corrected. (see next)

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Inspected By

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Challenger + Beach Center</i>		Date: <i>March 28, 2018</i>	
Address: <i>241 Chatham St</i>		Score: <i>96 A</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Emily</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 3-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403	I	<input checked="" type="checkbox"/>	4
5	Facilities hot & cold holding	3-501		<input type="checkbox"/>	4
6	PHF Cooked & cooled	3-501		<input type="checkbox"/>	4
7	Cross contamination	3-301, 302, 304		<input type="checkbox"/>	4
8	Spoiled foods	3-101, 701		<input type="checkbox"/>	2
9	Damaged Foods	6-404		<input type="checkbox"/>	2
10	PHF Thawing	3-501		<input type="checkbox"/>	2
11	Food Protection/Storage	3-303, 305, 306, 6-404		<input type="checkbox"/>	2
12	Food Handling	3-301, 304		<input type="checkbox"/>	2
13	Food temperature measuring device	4-204, 203, 302		<input type="checkbox"/>	1

## Personal Hygienic Practices

14. Employee Health	2-201	[REDACTED]	4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		1
26. Insecta/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

### Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			8
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection		✓	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90,009 (G)	✓		

Item No.

1. Small refrigerator needs to be moved  
It is in front of radiator and meter  
is 212 dHIT.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

# of Seats 44

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>City View School</i>		Date: <i>Feb 26, 2018</i>	
Address: <i>801 Prospect St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			3
5. Facilities hot & cold holding	3-501			2
6 PHF Cooked & cooled	3-501			4
7 Cross contamination	3-301, 302, 304			4
8 Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 704			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-212, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance \$90.009 (G)				

Item No.

No violation on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <i>Exp. View School</i>		Date: <i>October 29, 2018</i>	
Address: <i>50 Prospect St.</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Haran</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

Sl. No.	Activity	Frequency	Duration	Personnel	Remarks
25.	Sewage	5-202, 403, 404			4
26.	Insects/Rodents	6-501			4
27.	Hand-washing facilities/procedures	2-301, 5-203, 204			4
28.	Plumbing	5-201, 205			1
29.	Toilet Rooms	6-302, 402, 501			2
30.	Hand-washing methods	5-202, 6-301			2
31.	Garbage/refuse/outside disposal	5-501, 502			2
32.	Outer openings	6-202			1
33.	Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34.	Floors/Walls/Ceilings	6-201, 501			2
35.	Lighting	6-202, 6-303			1
36.	Ventilation	4-202, 204, 6-202, 304			1
37.	Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)		

Item No.

No croakies on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Page 1 of 1

Received By

Establishment: <i>Chapman's Academy Maryland</i>		Date: <i>May 15, 2018</i>	
Address: <i>15 Woodland St + 15 Chapman St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hays</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			if

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-301, 301		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25	Sewage	5-402, 403, 414	4
26	Insects/Rodents	6-501	4
27	Hand-washing facilities/procedures	2-301, 5-203, 204	4
28	Plumbing	5-201, 205	1
29	Toilet Rooms	6-302, 402, 501	2
30	Hand-washing methods	5-202, 6-301	2
31	Garbage/refuse/outside disposal	5-501, 502	2
32	Outer openings	6-202	1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34	Floors/Walls/Ceilings	6-201, 501	2
35	Lighting	6-202, 6-303	1
36	Ventilation	4-202, 204, 6-202, 304	1
37	Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection			<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance \$90,009 (G)		<input checked="" type="checkbox"/>		

Item No.

No violations on inspection

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <i>Charming Art Academy</i>		Date: <i>9-25-18</i>	
Address: <i>15 Cedar Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Harris</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5 Facilities hot & cold holding	3-501		4
6 PHF Cooked & cooled	3-501		4
7 Cross contamination	3-301, 302, 304		4
8 Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-411, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-811		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log		<input checked="" type="checkbox"/>	
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance (\$90,009 / G)	<input checked="" type="checkbox"/>		

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <i>Clark Street School</i>		Date: <i>1/2/2015</i>	
Address: <i>280 Clark Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Epi's</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source.	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-503		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
23. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

No numbers on instructions

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date: /

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

**FOOD ESTABLISHMENT INSPECTION REPORT**

Establishment: <i>Clark Street Sashad</i>		Date: <i>10-15-2018</i>	
Address: <i>250 Clark Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Policy</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		3
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-301		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404			
26	Insects/Rodents	6-501			
27	Hand-washing facilities/procedures	2-301, 5-203, 204			
28	Plumbing	5-201, 205			
29	Toilet Rooms	6-302, 402, 501			
30	Hand-washing methods	5-202, 6-301			
31	Garbage/refuse/outside disposal	5-501, 502			
32	Outer openings	6-202			
33	Pesticides/Rodenticide Application	6-212, 501, 7-206			
34	Floors/Walls/Ceilings	6-201, 501			
35	Lighting	6-202, 6-303			
36	Ventilation	4-202, 204, 6-202, 304			
37	Dressing Rooms	6-305			

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

No vibrations on inspection.

N = Non-Critical    C = Critical    S = Score    Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: 6/11/11

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By



Received By

Inspected By

# of Seats N/A

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 2

Establishment: <i>Lafayette Memorial High School</i>		Date: <i>1/8/2015</i>	
Address: <i>299 Highland Street</i>		Score:	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Anna Lombardi</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Howell</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 301			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		3
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pests	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log	✓		
48. Grease Interceptor Signage	✓		
49. Rendering Documentation	✓		
50. Allergen Awareness Compliance	590.009 (G)	✓	

Item No.

No violations on inspection.  
Pedro Garcia is PRC.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention.

Received By

Inspected By

# of Seats 201

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>Dorchester High School</i>		Date: <i>October 9, 2018</i>	
Address: <i>299 Highland St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
Person in charge (PIC): <i>Dorcas</i>	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint	<input type="checkbox"/> Reinspection
Inspector: <i>William Davis</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-431, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23 Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201,102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201,202,203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801,802,803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	690.009 (G)			

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention.

Received By \_\_\_\_\_

Inspected By

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Elm Park Community School</i>		Date: <i>2-27-18</i>	
Address: <i>23 North Ashland St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-503			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13 Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90.009 (G)		

Item No.

No violations on inspection.

**N = Non-Critical**

**C = Critical**

**S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By





Establishment: <u>Flagg Street School</u>		Date: <u>5-16-2018</u>	
Address: <u>115 Flagg Street</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <u>School Nutrition</u>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Hoxon</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spouted foods	3-(pl. 70)		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	6
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

No violation on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Establishment: <i>Flagg St. School</i>		Date: <i>9-28-2022</i>	
Address: <i>115 W Flagg St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition</i>	<input type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>C. Williams</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		2
5	Facilities hot & cold holding	3-501		3
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spilled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHP Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-404		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90,000 (G)			

Item No.

No mutations

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page \_\_\_\_\_ of \_\_\_\_\_

Establishment: <u>Forest Grove Middle School</u>		Date: <u>1-31-18</u>
Address: <u>195 Grove St</u>		Score: <u>100%</u>
Telephone: _____	Type of Operation(s): <input checked="" type="checkbox"/> Retail	Type of Inspection:
Owner: <u>John M. Miller, Principal</u>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Person in charge (PIC): _____	<input type="checkbox"/> Mobile	<input type="checkbox"/> Reinspection
Inspector: <u>William H. Hagan</u>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint
	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment
		<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 301, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	§90.009 (G)			

## Item No.

1	No violations on my report
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N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_

ats 221

**FOOD ESTABLISHMENT INSPECTION REPORT**Page 1 of 1

Establishment: <i>Exe. St. &amp; Browne</i>		Date: <i>9-10-2018</i>	
Address: <i>495 Browne St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Harris</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-101, 3-102				0
3. Food Labeling /containers	3-302, 602				1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 401		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-202, 703		4
18. Equipment/utensils cleaned & sanitized	4-501, 602, 703		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
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23	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 3-203, 204		2
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	1-603		2
40. HSP Key Elements	1-601		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			✓
47. Grease Interceptor Maintenance Log	✓		
48. Grease Interceptor Signage	✓		
49. Rendering Documentation	✓		
50. Allergen Awareness Compliance	890.009 (G)	✓	

Item No.

No violations on inspection.

N = Non-Critical      C = Critical      S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

**Number of Critical Violations** \_\_\_\_\_  
**These items require IMMEDIATE attention**

Received By

Inspected By

Reinspection Date: \_\_\_\_\_  
Inspected By: \_\_\_\_\_

Inspected By

Inspected By

Establishment: <i>Cake Lane School</i>		Date: <i>3-21-18</i>	
Address: <i>1238 Main Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			-

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-401, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404			
26	Insects/Rodents	6-501			
27	Hand-washing facilities/procedures	2-301, 5-203, 204			
28	Plumbing	5-201, 205			
29	Toilet Rooms	6-302, 402, 501			
30	Hand-washing methods	5-202, 6-301			
31	Garbage/refuse/outside disposal	5-501, 502			
32	Outer openings	6-202			
33	Pesticides/Rodenticide Application	6-202, 501, 7-206			
34	Floors/Walls/Ceilings	6-201, 501			
35	Lighting	6-202, 6-303			
36	Ventilation	4-202, 204, 6-202, 304			
37	Dressing Rooms	6-305			

### Other

38. Toxic Materials	7-201, 303		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-702		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats 201

## FOOD ESTABLISHMENT INSPECTION REPORT

Page        of       

Establishment: <i>Coates Lane School</i>		Date: <i>October 23, 2010</i>	
Address: <i>1238 Main Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
Person in charge (PIC):	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint	<input type="checkbox"/> Reinspection
Inspector: <i>William Horan</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labelling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		7
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			2
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/w/rag cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404		1
26	Insects/Rodents	6-501		1
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

**Other**

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			✓	
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90,009 (G)		✓	

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: 1-1-11

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Casey's Creamery Center</i>		Date: <i>March 12, 2018</i>	
Address: <i>120 Granite Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>Casey's Creamery Center</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Harris</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6 PHF Cooked & cooled	3-503		4
7. Cross contamination	3-301, 302, 304		4
8 Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25	Sewage	5-402, 403, 404	4
26	Insects/Rodents	6-501	4
27	Hand-washing facilities/procedures	2-301, 5-203, 204	4
28	Plumbing	5-201, 205	1
29	Toilet Rooms	6-302, 402, 501	2
30	Hand-washing methods	5-202, 6-301	2
31	Garbage/refuse/outside disposal	5-501, 502	2
32	Outer openings	6-202	1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34	Floors/Walls/Ceilings	6-201, 501	2
35	Lighting	6-202, 6-303	1
36	Ventilation	4-202, 204, 6-202, 304	1
37	Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

**Item No.**

No violations on inspection

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Gerard Cramer School</u>	Date: <u>10/24/15</u>
Address: <u>120 Cornish St</u>	Score: <u>100%</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Policy</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): _____	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Horn</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)	<input checked="" type="checkbox"/>		

## Item No.

1	Stove is not working
2	No other violations.
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N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By William Horn

Establishment: <u>Goodland School</u>		Date: <u>March 15, 2018</u>	
Address: <u>14 Richard St</u>		Score: <u>97%</u>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Haran</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3 201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403			4
5	Facilities hot & cold holding	3-501			4
6	PHF Cooked & cooled	3-501			4
7	Cross contamination	3-301, 302, 304			4
8	Spoiled foods	3-101, 701			2
9	Damaged Foods	6-404			2
10	PHF Thawing	3-501			2
11	Food Protection/Storage	3-303, 305, 306, 6-404			2
12	Food Handling	3-301, 304			2
13	Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-212, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90,009 (G)			

N = Non-Critical      C = Critical      S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By Deb Spence

Inspected By

Establishment: <i>Goodland School</i>		Date: <i>October 12, 2011</i>	
Address: <i>1414 Birchwood Dr.</i>		Score:	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Hogue</i>	<input type="checkbox"/> Other	<input type="checkbox"/> Caterer	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 303, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201	[REDACTED]	4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			2
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	590.009 (G)			

Item No.

N = Non-Critical      C = Critical      S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_

Establishment: <i>Crofton Street School #1</i>		Date: <i>5-2-2018</i>	
Address: <i>311 Crofton St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>Shel Morrison Program</i>	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	890.009 (G)		

Item No.

No violations on my inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <u>Beaumont Street School</u>		Date: <u>October 3, 2018</u>	
Address: <u>311 Beaumont Street</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
Person in charge (PIC):	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint	<input type="checkbox"/> Reinspection
Inspector: <u>William Hagan</u>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2 101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 301, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

No violations on inspections

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Establishment: <i>Campden Street School H2</i>		Date: <i>3-2-18</i>	
Address: <i>311 Campden St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Chad Matthews Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>W. H. H.</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling /containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			1
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection			<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90.009 (G)			

Item No.

No variations in inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Establishment: <u>Erington Street School</u>		Date: <u>October 3, 2018</u>
Address: <u>311 Erington Street</u>		Score:
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>School Nutrition Program</u>	<input type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Dottie</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Harris</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			3

### Equipment/Utensils

17. Spitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Item No.

No violations upon inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <u>Heard Street School</u>		Date: <u>2-16-2018</u>	
Address: <u>200 Heard Street</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Haran</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5 101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
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25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	1-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

Fats, Oil, and Grease Control	Yes	No	N/A
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46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90.009 (G)			

Item No.

No violations on inspection  
I inspected with custodian.  
2018 permit signed off.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By





201

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>Jacobus Child Magnet School</i>		Date: <i>August 30, 2010</i>	
Address: <i>772 New Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Horner</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-403		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201,102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201,202,203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801,802,803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By



# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Lake View G. School</i>		Date: <i>9-12-2015</i>	
Address: <i>133 Coburn Ave.</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Barbara</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404			
26	Insects/Rodents	6-501			
27	Hand-washing facilities/procedures	2-301, 5-203, 304			
28	Plumbing	5-201, 205			
29	Toilet Rooms	6-302, 402, 501			
30	Hand-washing methods	5-202, 6-301			
31	Garbage/refuse/outside disposal	5-501, 502			
32	Outer openings	6-202			
33	Pesticides/Rodenticide Application	6-202, 501, 7-206			
34	Floors/Walls/Ceilings	6-201, 501			
35	Lighting	6-202, 6-303			
36	Ventilation	4-202, 204, 6-202, 304			
37	Dressing Rooms	6-305			

**Other**

38. Toxic Materials	7-201, 102			1
39. Consumer Advisory	3-603			1
40. HSP Requirements	3-801			1
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009(G)		

Item No.

No violations on inspection.

N = Non-Critical      C = Critical      S = Score

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Lincoln Street School</u>		Date: <u>9-17-2018</u>
Address: <u>Lincoln St</u>		Score: <u>98%</u>
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>Chad Watson Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Harris</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labelling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9.	Damaged Foods	6-404		2
10.	PHF Thawing	3-501		2
11.	Food Protection/Storage	3-303, 305, 306, 6-404		2
12.	Food Handling	3-301, 304		2
13.	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
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25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			6
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection			<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log		<input checked="" type="checkbox"/>		
48. Grease Interceptor Signage		<input checked="" type="checkbox"/>		
49. Rendering Documentation		<input checked="" type="checkbox"/>		
50. Allergen Awareness Compliance	§ 80.009 (G)	<input checked="" type="checkbox"/>		

Item No.

1. Each in coaters need thermometers.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <i>May Street School</i>		Date: <i>1-10-2018</i>	
Address: <i>265 May St.</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School/Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Donna Lombardi</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-404		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection			✓	
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	590.009 (G)	✓		

Item No.

2 deer cooler that was used to  
store fruit has been down for 3  
weeks

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By \_\_\_\_\_

Inspected By





# of Seats     

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Midland Street School</u>		Date: <u>1-10-2018</u>	
Address: <u>18 Midland St.</u>		Score: <u>100%</u>	
Telephone: <u>    </u>	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <u>    </u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Yes No N/A

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009 (G)			

Item No.

1	Lowider is P.D.C
2	Walk in freezer goes way below 0 degrees which adds to freezer burn on food
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N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations       
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <i>Midland St. School</i>		Date: <i>10-17-2015</i>	
Address: <i>18 Midland St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William + Loran</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance (90.009 (G))			

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 P's. (See Reverse Side) ☐

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Reinspection Date:

Inspected By

Establishment: <i>Mt. St. Mary's School A+B</i>		Date: <i>1-31-2018</i>	
Address: <i>Mt. St. Mary's</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hamer</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-301, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13 Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities & procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90,009 (G)			

Item No.

No violations on inspection  
2018 permit signed off  
Dinara is PDR

N = Non-Critical      C = Critical      S = Score

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By \_\_\_\_\_

Establishment: <i>Mill Supply Head Start A</i>		Date: <i>Oct 23, 2018</i>	
Address: <i>337 Mill Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-403		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 301, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 301		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404			
26	Insects/Rodents	6-501			
27	Hand-washing facilities/procedures	2-301, 5-203, 204			
28	Plumbing	5-201, 205			1
29	Toilet Rooms	6-302, 402, 501			2
30	Hand-washing methods	5-202, 6-301			2
31	Garbage/refuse/outside disposal	5-501, 502			2
32	Outer openings	6-202			1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34	Floors/Walls/Ceilings	6-201, 501			2
35	Lighting	6-202, 6-303			1
36	Ventilation	4-202, 204, 6-202, 304			1
37	Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90,009 (G)			

Item No.

No variations in inspection

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By Devin Lohr

Inspected By

Establishment: <i>Mill Swan Head - Part B</i>		Date: <i>Oct 23, 2018</i>	
Address: <i>339 Mill Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		1
5. Facilities hot & cold holding	3-501		1
6 PHF Cooked & cooled	3-501		1
7. Cross contamination	3-301, 302, 304		1
8 Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawlog	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			
15. Employee Hygiene	2-401, 403			
16. Employee Clothing	2-304, 2-402			

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25	Sewage	5-402, 403, 404		1
26	Insects/Rodents	6-501		1
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Pretreats	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$0.009 (G)		

**Item No.**

No variations on inspection

**N = Non-Critical      C = Critical      S = Score**

Mingus 20 Pts. (See Reverse Side) ☐Reinspection Date 1/1

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats

**FOOD ESTABLISHMENT INSPECTION REPORT**Page 1 of 1

Establishment: <i>Willbury Street Head Start</i>		Date: <i>March 24, 2018</i>	
Address: <i>389 Willbury Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
Person in charge (PIC): <i>Christina</i>	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint	<input type="checkbox"/> Reinspection
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labelling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403			4
5	Facilities hot & cold holding	3-501			4
6	PHF Cooked & cooled	3-501			4
7	Cross contamination	3-301, 302, 304			4
8	Spoiled foods	3-101, 701			2
9	Damaged Foods	6-404			2
10	PHF Thawing	3-501			2
11	Food Protection/Storage	3-303, 305, 306, 6-404			2
12	Food Handling	3-301, 304			2
13	Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log	✓		
48. Grease Interceptor Signage	✓		
49. Rendering Documentation	✓		
50. Allergen Awareness Compliance §90.009 (G)	✓		

Item No.

No violations on my inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By

Inspected By

Establishment: <i>Millbury Street Food Court</i>		Date: <i>May 21, 2018</i>	
Address: <i>389 Millbury St.</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 103			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection		✓	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009 (G)	✓		

**Item No.**

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By \_\_\_\_\_

Inspected By

Establishment: <u>Millbury Food Mart</u>		Date: <u>August 29, 2018</u>	
Address: <u>389 Millbury St</u>		Score: _____	
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>Local Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Leah Ryan</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Horn</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404	4
26	Insects/Rodents	6-501	4
27	Hand-washing facilities/procedures	2-301, 5-203, 204	4
28	Plumbing	5-201, 205	1
29	Toilet Rooms	6-302, 402, 501	2
30	Hand-washing methods	5-202, 6-301	2
31	Garbage/refuse/outside disposal	5-501, 502	2
32	Outer openings	6-202	1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34	Floors/Walls/Ceilings	6-201, 501	2
35	Lighting	6-202, 6-303	1
36	Ventilation	4-202, 204, 6-202, 304	1
37	Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	90.009(G)			

Item No.

School Starts 7/17/2018  
Cleaning today, preparing for opening.  
Tina is P.D.C.

**N = Non-Critical      C = Critical      S = Score**

Mipus/20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By Christina Pickson

Reinspection Date: \_\_\_\_\_  
 Inspected By: C. L. Miller

Establishment: <i>Nativity School</i>		Date: <i>2-2-2018</i>	
Address: <i>67 Lincaster St.</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Dianne</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5.	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9.	Damaged Foods	6-404		2
10.	PHP Thawing	3-501		2
11.	Food Protection/Storage	3-303, 305, 306, 6-404		2
12.	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

## Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	590.009 (G)			

Item No.

Inspect with Cindy.  
No violations on inspection.  
2018 permit signed off.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

# of Seats 21**FOOD ESTABLISHMENT INSPECTION REPORT**Page 1 of 1

Establishment: <i>Nativity School</i>		Date: <i>9-18-2018</i>	
Address: <i>67 Lincoln St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Harris</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101-102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			1
26. Insect/Rodents	6-501			1
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			

**Other**

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection			<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log		<input checked="" type="checkbox"/>		
48. Grease Interceptor Signage		<input checked="" type="checkbox"/>		
49. Rendering Documentation		<input checked="" type="checkbox"/>		
50. Allergen Awareness Compliance	590.009 (G)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	

Item No.

N = Non-Critical      C = Critical      S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: / /

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By Dianne Tacovone

Inspected By CLT

# of Seats       

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Weldon Place School</u>		Date: <u>2-2-2018</u>	
Address: <u>35 Weldon Place</u>		Score: <u>100%</u>	
Telephone: <u>      </u>	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Lynne</u>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Hagan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledge/Duties	2-201, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)	<input checked="" type="checkbox"/>		

Item No.

Inspect with Lynne

2018 permit signed off

No violations on my inspection

Warewash machine not being used, no

sanitize available. Staff is using 3 boy

sink, 134°F hot water. Sanitize strips used.

N = Non-Critical    C = Critical    S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date:       Number of Critical Violations         
These items require IMMEDIATE attentionReceived By Lynne HaganInspected By William Hagan

Establishment: <i>Nelson Place School</i>		Date: <i>11-14-18</i>	
Address: <i>33 Nelson Place</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Ms. Stewart</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			3

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/Utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/Utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404			4
26	Insect/Rodents	6-501			4
27	Hand-washing facilities/procedures	2-301, 5-203, 204			4
28	Plumbing	5-201, 205			1
29	Toilet Rooms	6-302, 402, 501			2
30	Hand-washing methods	5-202, 6-301			2
31	Garbage/refuse/outside disposal	5-501, 502			2
32	Outer openings	6-202			1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34	Floors/Walls/Ceilings	6-201, 501			2
35	Lighting	6-202, 6-303			1
36	Ventilation	4-202, 204, 6-202, 304			1
37	Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)		

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By \_\_\_\_\_

Inspected By

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Newly Citizen Living Center</i>		Date: <i>1-30-18</i>
Address: <i>New York</i>		Score: <i>100%</i>
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>Local Veterans Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5.	Facilities hot & cold holding	3-501		4
6.	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8.	Spoiled foods	3-101, 701		2
9.	Damaged Foods	6-404		2
10.	PHF Thawing	3-501		2
11.	Food Protection/Storage	3-303, 305, 306, 6-404		2
12.	Food Handling	3-301, 304		2
13.	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			3
15. Employee Hygiene	2-401, 403			3
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-503			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	590.009 (G)			

Item No.

No weights on input

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

# of Seats 20+

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>New Gilbert Learning Center</i>		Date: <i>August 31, 2016</i>	
Address: <i>1407 New St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>Chad Norton Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Harris</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling/containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-403		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities	N	C	S
25. Sewage	5-202, 403, 404		1
26. Insect/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	598.009 (G)			

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 ~~Ans.~~ (See Reverse Side) ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By \_\_\_\_\_

Inspected By

# of Seats       

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Nashua Public Avenue School</u>		Date: <u>1-29-19</u>
Address: <u>44 N. Main St</u>		Score: <u>100%</u>
Telephone: <u>      </u>	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>Shawn Battelle</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Shawn Battelle</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledge/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-301			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-301			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)	<input checked="" type="checkbox"/>		

Item No.

1	Inspected with Shoran, PIC
2	No violations on inspection
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N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date:       Number of Critical Violations         
These items require IMMEDIATE attentionShawn Battelle  
Received ByInspected By William Horan

# of Seats 21**FOOD ESTABLISHMENT INSPECTION REPORT**Page 1 of 1

Establishment: <i>Waccamux School</i>		Date: <i>10-15-2018</i>	
Address: <i>5741 Walden St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Sparan</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>Wm. Horak</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling /containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-302, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		
26. Insects/Rodents	6-501		
27. Hand-washing facilities/procedures	2-301, 5-203, 204		
28. Plumbing	5-201, 205		
29. Toilet Rooms	6-302, 402, 501		
30. Hand-washing methods	5-202, 6-301		
31. Garbage/refuse/outside disposal	5-501, 502		
32. Outer openings	6-203		
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		
34. Floors/Walls/Ceilings	6-201, 501		
35. Lighting	6-202, 6-303		
36. Ventilation	4-202, 204, 6-202, 304		
37. Dressing Rooms	6-305		

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-811		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90.00 (G)			

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By \_\_\_\_\_

Inspected By



# of Seats 301

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>North High School</i>		Date: <i>Sept. 11, 2018</i>	
Address: <i>140 Harrington Way</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Brian</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Horn</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5 Facilities hot & cold holding	3-501		4
6 PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			3
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-191, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	1-304, 4-903		1
24. Single service articles/Reuse	1-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			
26. Insects/Rodents	6-501			
27. Hand-washing facilities/procedures	2-301, 5-203, 204			
28. Plumbing	5-201, 205			
29. Toilet Rooms	6-302, 402, 501			
30. Hand-washing methods	5-202, 6-301			
31. Garbage/rubbish/outside disposal	5-501, 502			
32. Outer openings	6-202			
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			
34. Floors/Walls/Ceilings	6-201, 501			
35. Lighting	6-202, 6-301			
36. Ventilation	4-202, 204, 6-202, 304			
37. Dressing Rooms	6-305			

**Other**

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	540.009 (C)		

N = Non-Critical      C = Critical      S = Score

Migus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Quinsigamond Elementary School</i>		Date: <i>1/11/2018</i>	
Address: <i>174 Blackstone River Rd</i>		Score: <i>99%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>Carol M. Vetter, Principal</i>	<input checked="" type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Food Service	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hearn</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP
	<input type="checkbox"/> Other		

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, R2			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403			4
5	Facilities hot & cold holding	3-501			4
6	PHF Cooked & cooled	3-501			4
7	Cross contamination	3-301, 302, 304			4
8	Spoiled foods	3-101, 701			2
9	Damaged Foods	6-404			2
10	PHF Thawing	3-501			2
11	Food Protection/Storage	3-303, 305, 306, 6-401			2
12	Food Handling	3-301, 304			2
13	Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501	✓		1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

### Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-803			2
41. Conformance with HACCP Plans	8-201, 202, 203			6
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

Michelle is PDC  
Dispuas per is parking at seat Michelle  
Notified her boss

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats 207

# FOOD ESTABLISHMENT INSPECTION REPORT

Page        / of       

Establishment: <i>Quinsigamond Elementary School</i>		Date: <i>August 23, 2015</i>	
Address: <i>14 Blackstone River Rd</i>		Score: <i>98%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input type="checkbox"/> Routine
Person in charge (PIC): <i>Michelle</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Mobile	<input type="checkbox"/> Reinspection
Inspector: <i>William Hickey</i>	<input type="checkbox"/> Other	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
		<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90.009 (G)			

**Item No.**

1. Place a hand wash sign in next room

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Rye Square School</u>		Date: <u>1-18-2018</u>	
Address: <u>76 Massasoit Rd</u>		Score: <u>100%</u>	
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): _____	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)	<input checked="" type="checkbox"/>		

## Item No.

1	Terry B P. DC
2	Heard on site today
3	No violations or infractions
4	Okay for 2018 period.
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N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

 Number of Critical Violations \_\_\_\_\_  
 These items require IMMEDIATE attention

 Received By Helen Miller  
 \_\_\_\_\_

 Inspected By William Horan  
 \_\_\_\_\_

Establishment: <i>Rice Square School</i>		Date: <i>Oct 2, 2018</i>	
Address: <i>760 Massasoit Rd</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Terry</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Thomas</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			

## FOOD

2. Food and Water from approved source	3-201, 5 101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403			4
5	Facilities hot & cold holding	3-501			4
6	PHF Cooked & cooled	3-501			4
7	Cross contamination	3-301, 302, 304			4
8	Spoiled foods	3-101, 701			2
9	Damaged Foods	6-404			2
10	PHF Thawing	3-501			2
11	Food Protection/Storage	3-303, 305, 306, 6-401			2
12	Food Handling	3-301, 304			2
13	Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25	Sewage	5-402, 403, 404		3
26	Insects/Rodents	6-501		3
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Item No.

No violations upon inspection.

N = Non-Critical      C = Critical      S = Score

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

# of Seats NA

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Roosevelt Elementary School</u>		Date: <u>1-18-2015</u>	
Address: <u>1006 Grafton St</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Hagan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-301, 304		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-404		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

13. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			3
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection		✓	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance: \$90,000 (G)	✓		

Item No.

L. Maurer is P.D.C.  
 No violations on my inspection.  
 Okay for 2018 permit.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <u>Roosevelt Elementary School</u>		Date: <u>October 2, 2018</u>	
Address: <u>1006 Grafton St</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Hason</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403	4
5	Facilities hot & cold holding	3-501	4
6	PHF Cooked & cooled	3-501	4
7	Cross contamination	3-301, 302, 304	4
8	Spoiled foods	3-101, 701	2
9	Damaged Foods	6-404	2
10	PHF Thawing	3-501	2
11	Food Protection/Storage	3-301, 305, 306, 6-401	2
12	Food Handling	3-301, 304	2
13	Food temperature measuring device	4-204, 203, 302	1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 603, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			
26. Insects/Rodents	5-501			
27. Hand-washing facilities/procedures	2-301, 5-203, 204			
28. Plumbing	5-201, 205			
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			

**Other**

38. Toxic Materials	7-201, 102		1
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	890.009 (G)			

Item No.

No violations upon inspection.

**N = Non-Critical**

**C = Critical**

**S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

### Number of Critical Violations

These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_



Establishment: <i>Sixth High School</i>		Date: <i>March 26, 2018</i>	
Address: <i>Apricot Street</i>		Score:	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Hawn</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-161, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 308, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		3
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 414	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	690.009 (G)		

Item No.

Investigate complaint about student ill after eating here. Inspection found food source compliant. Ser 1723857.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Establishment: <i>St. Casimir's Alternative School</i>		Date: <i>11-29-18</i>	
Address: <i>22 Waverly St.</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Leanna</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Harris</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5 101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			3
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25	Sewage	5-402, 403, 404	4
26	Insects/Rodents	6-501	4
27	Hand-washing facilities/procedures	2-301, 5-203, 204	4
28	Plumbing	5-201, 205	1
29	Toilet Rooms	6-302, 402, 501	2
30	Hand-washing methods	5-202, 6-301	2
31	Garbage/refuse/outside disposal	5-501, 502	2
32	Outer openings	6-202	1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34	Floors/Walls/Ceilings	6-201, 501	2
35	Lighting	6-202, 6-303	1
36	Ventilation	4-202, 204, 6-202, 304	1
37	Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance (\$90,000 (G))			

Item No.

No markings on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_

Establishment: <u>Sullivan Middle School</u>		Date: <u>2-1-2018</u>
Address: <u>140 Apricot St.</u>		Score: <u>91%</u>
Telephone: <u>      </u>	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <u>      </u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			1
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)			

## Item No.

1	Cy Hot water temperatures in 3 bay and hand sinks do not meet 110°F code compliance. Water was run for 3-5 minutes and was 104-106°F.
2	Ceiling tiles are water damaged in food prep and storage rooms. These need replacing.
3	Wastewater machine pump for sanitize solution inoperable.

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date 2-7-18Number of Critical Violations 1  
These items require IMMEDIATE attentionReceived By William HoranInspected By William Horan

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Summit Academy</u>		Date: <u>March 23, 2018</u>	
Address: <u>15 Jamesbury Drive</u>		Score:	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Catherine</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Hasan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403			4
5	Facilities hot & cold holding	3-501			4
6	PHF Cooked & cooled	3-501			4
7	Cross contamination	3-301, 302, 304			4
8	Spoiled foods	3-701, 701			2
9	Damaged Foods	6-404			2
10	PHF Thawing	3-501			2
11	Food Protection/Storage	3-303, 305, 306, 6-401			2
12	Food Handling	3-301, 304			2
13	Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201	[REDACTED]	4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
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25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-212, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

### Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

Fats, Oil, and Grease Control	Yes	No	N/A
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46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				✓
48. Grease Interceptor Signage				✓
49. Rendering Documentation				✓
50. Allergen Awareness Compliance	\$90,009 (G)			

Item No.	
1.	Need thermometers for refrigerators. Catherine would like good delivery earlier, by 10:30 AM

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Establishment: <i>Tatnuck Magnet School</i>		Date: <i>1-16-2015</i>	
Address: <i>1083 Pleasant Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 201			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

## Sanitary Facilities

25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log			✓	
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	590.009 (G)		✓	

Item No.

No violation upon my inspection.  
OK for 2018 permit.

N = Non-Critical      C = Critical      S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_

Establishment: <i>Talbot's Pizzeria</i>		Date: <i>10-17-2018</i>	
Address: <i>1083 Pleasant St</i>		Score: <i>100/110</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Harris</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-40		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201	[REDACTED]	4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-303		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)		

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <i>Harvard Club &amp; Hotel</i>		Date: <i>2-6-2018</i>	
Address: <i>20 T. Parkway Rd</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hassan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			↓

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-201, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)	<input checked="" type="checkbox"/>	

Item No.

No violations on inspection  
2018 permit signed off.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Establishment: <i>Harndale High School</i>		Date: <i>22 Sept 2018</i>	
Address: <i>30 T. Road 44</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> HACCP
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 302			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403			4
5.	Facilities hot & cold holding	3-501			4
6.	PHF Cooked & cooled	3-501			4
7.	Cross contamination	3-301, 302, 304			4
8	Spoiled foods	3-101, 701			2
9.	Damaged Foods	6-404			2
10.	PHF Thawing	3-501			2
11.	Food Protection/Storage	3-303, 305, 306, 6-404			2
12.	Food Handling	3-301, 304			2
13.	Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	7-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25	Sewage	5-402, 403, 404		1
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90,009 (G)			

Item No.

Refrigerator does not close as intended

N = Non-Critical      C = Critical      S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By \_\_\_\_\_

Inspected By

Establishment: <i>Chapin Hill School</i>		Date: <i>2-6-18</i>	
Address: <i>1 Chapin St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			1

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403	4
5	Facilities hot & cold holding	3-501	4
6	PHF Cooked & cooled	3-501	4
7	Cross contamination	3-301, 302, 304	4
8	Spilled foods	3-101, 701	2
9	Damaged Foods	6-404	2
10	PHF Thawing	3-501	2
11	Food Protection/Storage	3-301, 305, 306, 6-404	2
12	Food Handling	3-301, 304	2
13	Food temperature measuring device	4-204, 203, 302	1

### Personal Hygienic Practices

14. Employee Health	2-201				
15. Employee Hygiene	2-201, 401				
16. Employee Clothing	2-304, 2-402				

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insect/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		7
40. HSP Requirements	1-80		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				✓
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90,009 (G)	✓		

Item No.

No violations on inspection.  
2018 permit signed off

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Establishment: <u>Union Hill School</u>		Date: <u>October 1, 2018</u>	
Address: <u>1 Chapin Street</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
Person in Charge (PIC):	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint	<input type="checkbox"/> Reinspection
Inspector: <u>William Henry</u>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			4

# FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-40		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

Category	Sub-category	Item	Unit	Quantity	Value
Sanitation & Hygiene	25. Sewage	5-402, 403, 404			4
	26. Insect/Rodents	6-501			4
	27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
	28. Plumbing	5-201, 205			1
	29. Toilet Rooms	6-302, 402, 501			2
	30. Hand-washing methods	5-202, 6-301			2
	31. Garbage/refuse/outside disposal	5-501, 502			2
	32. Outer openings	6-202			1
	33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
	34. Floors/Walls/Ceilings	6-201, 501			2
	35. Lighting	6-202, 6-303			1
	36. Ventilation	4-202, 204, 6-202, 304			1
	37. Dressing Rooms	6-305			

### Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 890.009 (G)			

**Item No.**

No violations on inspection

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By





Establishment:		Date:	
Address:		Score:	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner:	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector:	<input type="checkbox"/> Temporary	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP
	<input type="checkbox"/> Other		

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-401		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 703		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404	4
26	Insects/Rodents	6-501	4
27	Hand-washing facilities/procedures	2-301, 5-203, 204	4
28	Plumbing	5-201, 205	1
29	Toilet Rooms	6-302, 402, 501	2
30	Hand-washing methods	5-202, 6-301	2
31	Garbage/refuse/outside disposal	5-501, 502	2
32	Outer openings	6-202	1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34	Floors/Walls/Ceilings	6-201, 501	2
35	Lighting	6-202, 6-303	1
36	Ventilation	4-202, 204, 6-202, 304	1
37	Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-811		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance \$90,009 (G)				

Item No.

1. Ceiling paint is flaking on in lunch room

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pls. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <i>Deerfield Hill School</i>		Date: <i>11-29-18</i>	
Address: <i>211 Providence St</i>		Score:	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William T. Fox</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-403		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		3
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

## Sanitary Facilities

25	Sewage	5-402, 403, 404	4
26	Insects/Rodents	6-501	4
27	Hand-washing facilities/procedures	2-301, 5-203, 204	4
28	Plumbing	5-201, 205	1
29	Toilet Rooms	6-302, 402, 501	2
30	Hand-washing methods	5-202, 6-301	2
31	Garbage/refuse/outside disposal	5-501, 502	2
32	Outer openings	6-202	1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34	Floors/Walls/Ceilings	6-201, 501	2
35	Lighting	6-202, 6-303	1
36	Ventilation	4-202, 204, 6-202, 304	1
37	Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		1
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)		

Item No.

1- Scrape flaking paint in children's  
touch area.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

**Inspected By**

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Waverus Road School</u>		Date: <u>1-2-2018</u>	
Address: <u>20 Waverus Rd</u>		Score: <u>100%</u>	
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>Edna Ntobandweni Longoem</u>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <u>W. Ntobandweni</u>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403			4
5	Facilities hot & cold holding	3-501			4
6	PHF Cooked & cooled	3-501			4
7	Cross contamination	3-301, 302, 304			4
8	Spoiled foods	3-101, 701			2
9	Damaged Foods	6-404			2
10	PHF Thawing	3-501			2
11	Food Protection/Storage	3-303, 305, 306, 6-404			2
12	Food Handling	3-301, 304			2
13	Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection		✓	
47. Grease Interceptor Maintenance Log		✓	
48. Grease Interceptor Signage		✓	
49. Rendering Documentation		✓	
50. Allergen Awareness Compliance	590.009 (G)	✓	

Item No.	
	Inspect with Washburn, PRC No violations on program

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date: 02/02/2022

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Chaperus School</i>		Date: <i>9-18-2010</i>	
Address: <i>Chaperus Rd</i>		Score: <i>100/100</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Harris</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5 Facilities hot & cold holding	3-501		4
6 PHF Cooked & cooled	3-501		4
7 Cross contamination	3-301, 302, 304		4
8 Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-302, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

## Personal Hygienic Practices

14. Employee Health	2-201			-1
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		2
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 901		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
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25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

**Other**

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90.0091 G			

Item No.

No violations on inspection.

**N = Non-Critical**

**C = Critical**

**S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <u>West Tisbury School</u>		Date: <u>1-16-18</u>	
Address: <u>300 Waver Street</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Arbacia</u>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			3

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 7(1)		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

No violations upon my inspection.  
Okay for 2018 permit.

N = Non-Critical      C = Critical      S = Score

Minus 20 Pts. (See Reverse Side) ☐

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By A. Samhaber

Reinspection Date: \_\_\_\_\_  
Inspected By: C. L. H. H. H.

Establishment: <i>West Falmouth</i>		Date: <i>9/25/2014</i>	
Address: <i>300 N. Main St</i>		Score: <i>100%</i>	
Telephone: <i>508-548-1234</i>	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Paul M. DeLoe, DVM</i>	<input type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in Charge (PIC): <i>Paul M. DeLoe, DVM</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William H. Hargrave</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-40		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90.009 (G)		

**Item No.**

No violation on rejection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By

Inspected By

Establishment: <u>Woodward Day School #1</u>		Date: <u>March 6, 2018</u>	
Address: <u>190 Fremont St</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Hagan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
<b>9. Damaged Foods</b>	<b>6-404</b>		<b>2</b>
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

**Other**

38. Toxic Materials	7-201,102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201,202,203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801,802,803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)		

Item No.

No violations on my inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By



# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Shadybrook Rd, school #2</i>		Date: <i>11-6-2018</i>	
Address: <i>20 Rockvale St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>Shadybrook Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Harris</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 903		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				✓
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90,009 (G)			✓

Item No. No violation on inspection  
Good thermometers & refrigerators

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date: 12/1/2011

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By

Inspected By

Establishment: <u>Woodward Day School #3</u>		Date: <u>March 6, 2018</u>	
Address: <u>11 Mc Kenzie Rd.</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>School Nutrition Program</u>	<input type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Thomas</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-401		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-601		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection			<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			<input checked="" type="checkbox"/>	
48. Grease Interceptor Signage			<input checked="" type="checkbox"/>	
49. Rendering Documentation			<input checked="" type="checkbox"/>	
50. Allergen Awareness Compliance	\$90,009 (G)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	

Item No.

No variations on inspection

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Page        / of       

Inspected By

Reinspection Date:                       
Inspected By

Establishment: <u>Warrenter Arts Magnet</u>		Date: <u>March 20, 2018</u>	
Address: <u>315 St. Nicholas Avenue</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Hagan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-404		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection					
47. Grease Interceptor Maintenance Log					
48. Grease Interceptor Signage					
49. Rendering Documentation					
50. Allergen Awareness Compliance	90.009 (G)				

Item No.

No violations on inspection.  
Marie Labrecque is supervisor today.  
New person in training.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Fats, Oil, and Grease Control	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)	<input checked="" type="checkbox"/>		

Reinspection Date: \_\_\_\_\_  
Inspected By: \_\_\_\_\_

# of Seats 201

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>Warder Bros. Magnet</i>		Date: <i>October 29, 2018</i>	
Address: <i>315 St. Nicholas Ave</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>Food Distribution Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
Person in charge (PIC):	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint	<input type="checkbox"/> Reinspection
Inspector: <i>William Horan</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2 Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-404		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-211			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
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25	Sewage	5-402, 403, 404	4
26	Insects/Rodents	6-501	4
27	Hand-washing facilities/procedures	2-301, 5-203, 204	4
28	Plumbing	5-201, 205	1
29	Toilet Rooms	6-302, 402, 501	2
30	Hand-washing methods	5-202, 6-301	2
31	Garbage/refuse/outside disposal	5-501, 502	2
32	Outer openings	6-202	1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34	Floors/Walls/Ceilings	6-201, 501	2
35	Lighting	6-202, 6-303	1
36	Ventilation	4-202, 204, 6-202, 304	1
37	Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201.102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90,609 (G)	✓		

**Item No.**

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Establishment: <i>Worcester East Middle</i>		Date: <i>March 9, 2018</i>	
Address: <i>420 Canton St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine
Person in charge (PIC): <i>Cheryl</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Reinspection
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
		<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/Utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-103, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/Utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-212, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-301		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	90.009 (G)			

Item No.

No violations on inspection

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats       

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Warminster East Middle School</u>	Date: <u>Oct 1, 2018</u>
Address: <u>520 Cornish St</u>	Score: <u>980/1000</u>
Telephone: <u>                    </u>	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <u>                    </u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labelling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)	<input checked="" type="checkbox"/>		

Item No.

The food service director tells me that carbon it rains, rain water seeps into the cafeteria through the wall. The director has a cell phone video of location.

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date:                     

Number of Critical Violations             
 These items require IMMEDIATE attention

Chris Johnson  
 Received By

William Horan  
 Inspected By



# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Worcester Public Schools</u>	Date: <u>6-27-2018</u>
Address: <u>20 Irving St</u>	Score: _____
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail <input checked="" type="checkbox"/> Mobile
Owner: <u>School Nutrition Program</u>	<input type="checkbox"/> Food Service <input checked="" type="checkbox"/> Temporary
Person in charge (PIC): _____	<input type="checkbox"/> Caterer <input type="checkbox"/> Other
Inspector: <u>William Horan</u>	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodent	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-301, 202, 303			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control	Yes	No	N/A
46. Grease Interceptor Inspection			✓
47. Grease Interceptor Maintenance Log			✓
48. Grease Interceptor Signage			✓
49. Rendering Documentation			✓
50. Allergen Awareness Compliance §90.009(G)			✓

Item No.

2018-045 permit	
M/A 98-282.	
Refrigerated van used to transport	
food for summer food sites, and	
school year.	

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_

These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_

# of Seats 20+

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Worcester Technical High School</u>	Date: <u>March 19, 2018</u>
Address: <u>Shelby Drive</u>	Score: <u>100%</u>
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other
	Type of Inspection:
	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-601			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		✓	
47. Grease Interceptor Maintenance Log	✓		
48. Grease Interceptor Signage	✓		
49. Rendering Documentation	✓		
50. Allergen Awareness Compliance §90.009(G)	✓		

Item No.

	<u>Worcester Tech cafeteria. No violations</u>
	<u>Shelby Banquet</u>
	<u>Bake shop - No violations. Betty Croy</u>
	<u>Cooking school - No violations - K. J. J.</u>
	<u>+ "Distro" + upstairs</u>
	<u>"Cafe", No violations.</u>

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

 Number of Critical Violations \_\_\_\_\_  
 These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By William Horan

# of Seats 22

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: Worcester Technical High School		Date: October 30, 2018	
Address: Skyline Dr + Bistro		Score: 100%	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: School Nutrition Program	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): Sheila	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: William H. Hume	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-401		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		1
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102			1
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §30.009(G)		<input checked="" type="checkbox"/>	

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Widius 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received E

Inspected By